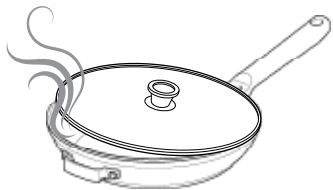
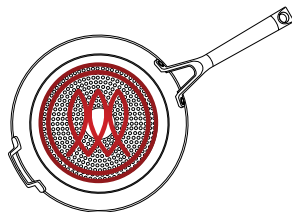


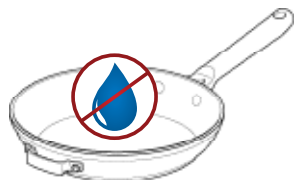
Use & Storage



To allow steam to release when using the tempered glass lids for steaming or boiling, simply lift or angle the lid slightly to release steam.



When using an induction stovetop, the base of the pan should match the size of the burner. If a burner does not detect the cookware, try placing it on a smaller burner.



Make sure your cookware and lids are dried thoroughly before using them on the stovetop or in the oven.



When stacking your cookware, to avoid scratching the outer rim, lift pans vertically and never rotate pans while stacked.

Cleaning & Care Instructions

RECOMMENDED

Let pans cool before cleaning.

While our product is 100% dishwasher safe, hand-washing with a mild liquid dish soap is always best.

If you notice grease or discoloring on the stainless steel handles, clean thoroughly with baking soda and white vinegar and then wipe with a sponge or soft cloth.

NOT RECOMMENDED

Never use sharp instruments such as knives and forks or appliances such as electric mixers.

Do not use metallic or abrasive sponges.

Never use aerosol cooking spray.

Avoid sliding cookware on glass cook tops, as this can lead to scratching of the cook top surfaces.



Register your purchase

 [registeryourninja.com](https://www.registeryourninja.com)  Scan QR code using mobile device

Register your Ninja™ Foodi™ NeverStick® Cookware to stay up to date with what's new from Ninja and learn about our NeverStick Lifetime Guarantee.

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For additional use and care info, tips, tricks, and FAQs, visit ninjakitchen.com or contact Customer Service at 1-855-460-5431.



Heat up before you cook up.

Our forged construction makes for even heating and potentially longer preheat times than you're used to. It can be tempting to cook food before the pan is hot enough. Preheating your pan not only prevents food from sticking, as it also ensures an even sear on meat or fish and bright, flavorful vegetables.



How do you know when your pan is hot enough?

A droplet of water will sizzle and jump around on the surface of the dry pan.

Preheat. Cook. Enjoy.

No matter what you cook, preheating is the best way to get the most out of your cookware. Here are preheating guidelines for some family favorites. Preheat times can vary a bit based on your stove, pan size, and burner size.



Seared Steak

preheat on high for 3 minutes
cook for 8 minutes
(4 minutes per side)



Pancakes

preheat on medium-high
for 3-4 minutes
cook for 3 minutes
(flip after 2 minutes)



Fajitas

preheat on medium-high
for 2 minutes
cook for 15 minutes

Recommended Heat Settings



Low

Use low heat for warming foods, simmering, or preparing delicate sauces.



Medium

Use medium heat for reducing liquids and making pancakes and sandwiches.



Medium-High

Use medium-high heat for sautéing, frying, stir-frying, and making omelets.



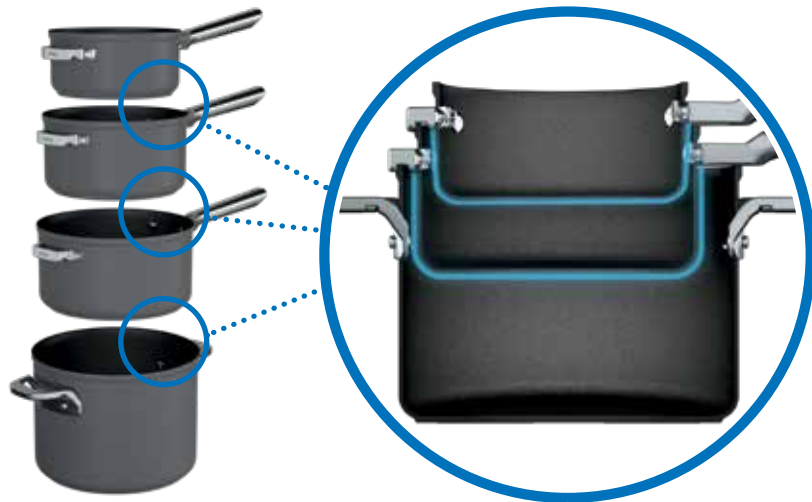
High*

Use high heat for boiling liquids and searing.

*Never leave an empty pan on high for more than 2 or 3 minutes.

Built-In Scratch Protection

Unique nesting design protects cooking surfaces during storage. Elevated suspension ensures cookware bases never touch.



To avoid scratching the outer rim, **lift pans vertically and never rotate pans while stacked.**



Front hook* latches onto the pan below it for stability.

*Hook feature is not a handle and can get hot during cooking.

Level handles rest on the pan below, elevating the base.

Stackable Lids

Our lid handles are engineered to stack in any order to fit your storage needs, from big to small and anywhere in between.



Perfect stacks start here

For the best scratch protection, stack your pots in one column and your pans in another. Then order them from biggest at the bottom to smallest at the top.

